

SET MENU

Two Courses £25 - Three Courses £30

Starters

Today's Soup
fresh, seasonal, crafted daily [G,SD]

Cured Chalk Stream Trout
fennel jam, cucumber, yoghurt [F,SD,M]

Carpaccio of Short Horn Beef
smoked aubergine, beer pickled shimeji, English wasabi, bone marrow brioche [G,E,M,S,SD]

Mains

Chicken Milanese
lemon dressed rocket, marinated tomatoes & parmesan [G,E,M,SD]

Long Man Battered Cod Cheeks
thrice cooked chips, pea puree, tartare hollandaise [G,F,E,M,SD]

Beetroot Fritters
Secrett's farm beetroot choucroute, pickled carrot & shaved fennel salad,
salted lemon chickpea houmous [N,S,SD,C]

Puddings

Sugar Spiced Bomboloni
warm heavenly Nutella filled doughnuts whipped mascarpone, Tibbs farm raspberries [N,So,E,M,G]

Cheesecake (ve)
passion fruit gelee, cream cheese mousse, oat crumble biscuit, blood orange sorbet

Sussex Cheeses
Sussex Brie / Brighton Blue / Sussex Charmer
chutney & house crackers, [E,M,SD,G]



All prices include VAT. A discretionary 12.5% service charge will be added to your bill. Some dishes may contain nuts. Please let us know if you have any allergies or intolerances. We are happy to provide you with any allergen information you need. (ve) Vegan.

ALLERGENS: G-Gluten, C-Celery, E-Eggs, F-Fish, P-Peanuts, N-Nuts, S-Sesame, So-Soya, Mo-Mollusc, M-Milk, Cr-Crustacean, Mu-Mustard, L-Lupin, SD-Sulphur Dioxide

